



**United States Department of Agriculture
Agricultural Marketing Service, Science and Technology
Pesticide Data Program
Commodity Fact Sheet**

(Rev 2, 2/16/06)



- **PRODUCT:** Frozen Potatoes (PO)
- **PREFERRED PRODUCTS:** Frozen “french-fries” that have been partially cooked and require a finish time for later cooking are the preferred selection. Other types of frozen potatoes such as hash browns, crinkle fries, waffle fries, etc. are acceptable, but may include **ONLY** the following types of added ingredients:
 - Oils (e.g., canola, safflower, palm, cottonseed)
 - Salt and pepper
 - Preservatives or non-vegetable flavorings (e.g., disodium dihydrogen pyrophosphate, dextrose, dextrin, maltodextrin, citric acid, caramel coloring, annatto)
- **ACCEPTABLE PRODUCTS:**
 - Frozen potatoes that contain the following products:
 - Flours or grain starches (e.g., wheat, soy, rice or corn flours; soy protein; corn starch)
 - Vegetables or vegetable products (e.g., onions, onion powder, dehydrated onions, green peppers, garlic, garlic powder, chili peppers)
 - Milk or milk products (e.g. milk, milk solids, non-fat milk, cheeses, cheese cultures, whey solids, buttermilk, buttermilk powders, butter, cream)
- **UNACCEPTABLE PRODUCTS:**
 - Frozen uncooked (completely raw) potatoes of any kind
 - Frozen mashed potatoes
 - Frozen baked or twice-baked potatoes
 - Frozen potatoes that contain the following products:
 - Fruit or fruit juices (e.g., apple juice, concentrated apple juice, lime juice)
 - Meat or meat products (e.g., bacon, bacon bits, sausage, ham)
- **AVAILABILITY:** Year round.
- **SAMPLE SIZE:** 3 lbs
- **PACKAGING AND SHIPPING:** Frozen potatoes should be packed with sufficient coolant materials to ensure that samples arrive in the laboratory either frozen or “cold-to-the-touch.”
- **ETHYLENE PRODUCER/SENSITIVE:** N/A

E-SIF NOTE: Enter the potato type (i.e., french fries) in the Variety field. Enter the brand name (i.e., Ore-Ida®) in the Comments field. Enter also in the Comments field any flour, vegetable, and/or milk products that are listed as ingredients in the potato sample.

This fact sheet is to be used in conjunction with all applicable PDP Standard Operating Procedures <http://www.ams.usda.gov/science/pdp/SOPs.htm>

